



UNITED NATIONS CONFERENCE
ON THE APPLICATION OF SCIENCE AND TECHNOLOGY
FOR THE BENEFIT OF THE LESS DEVELOPED AREAS

E/CONF.39/D/159

SUMMARY

26 Nov.1962

ENGLISH

ORIGINAL : SPANISH

SUMMARY

Agenda Item:D.4

Mexico

THE TRANSITION FROM PRIMITIVE TO INDUSTRIAL METHODS
OF MILLING NIXTAMAL MAIZE, A BASIC MEXICAN FOODSTUFF

By G. SALORIO,
J. GARCIA ARROYO,
M. VELARDE,
Engineers,
Department of Industrial Research
of the Bank of Mexico Ltd.

Papers have been contributed to the United Nations Conference on the Application of Science and Technology for the Benefit of the Less Developed Areas as working papers for that Conference. They are published as presented by the contributors, and the contents and the views expressed are those of the contributors. (See notes overleaf.)

NOTES

1. Papers selected for inclusion in General Sessions will be available at the Conference in the following official languages of the United Nations: English, French, Russian and Spanish.
2. Papers selected for inclusion in Specialized Sessions will be available at the Conference in only one of the above official languages.
3. Summaries of all papers, as submitted by contributors, will be available at the Conference in the following official languages of the United Nations: English, French, Russian and Spanish.
4. Papers and summaries will not be available for general distribution in advance of the Conference. They will be published in advance in limited quantities only for the use of delegations of participating governments and of other authorized participants. Post-Conference publication and general distribution of the Conference Proceedings will follow United Nations practices as laid down by the United Nations Publications Board.

**THE TRANSITION FROM PRIMITIVE TO INDUSTRIAL METHODS OF
MILLING NIXTAMAL MAIZE, A BASIC MEXICAN FOODSTUFF.**

By

**G. SALORIO, J. GARCIA ARROYO and M. VELARDE, ENGINEERS,
DEPARTMENT OF INDUSTRIAL RESEARCH OF THE BANK OF MEXICO LTD.**

This Paper describes the technological change effected in Mexico in the preparation of native stable maize flour for making tortillas, a basic food of the Mexican population.

The first part of the paper stresses the importance of maize and its predominant place in the preparation of various foods, outstanding among which is the tortilla.

Subsequent chapters deal with traditional methods of preparation of maize, making of tortillas and the earliest mechanical processing of maize. The paper goes on to describe the introduction of methods of applied technology in place of primitive practices, resulting in a maize flour which conforms to the official standard of quality and is fit for consumption during the six to eight months in which it remains stable.

Finally, a description is given of the modern industrial process of maize flour milling.

THE UNIVERSITY OF MICHIGAN LIBRARY
ANN ARBOR, MICHIGAN 48106

RECEIVED
JAN 10 1963

THE UNIVERSITY OF MICHIGAN LIBRARY
ANN ARBOR, MICHIGAN 48106

THE UNIVERSITY OF MICHIGAN LIBRARY
ANN ARBOR, MICHIGAN 48106

THE UNIVERSITY OF MICHIGAN LIBRARY
ANN ARBOR, MICHIGAN 48106

THE UNIVERSITY OF MICHIGAN LIBRARY
ANN ARBOR, MICHIGAN 48106